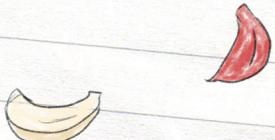
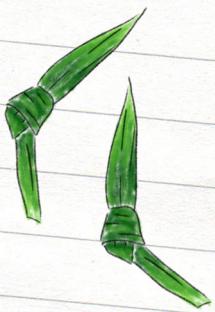
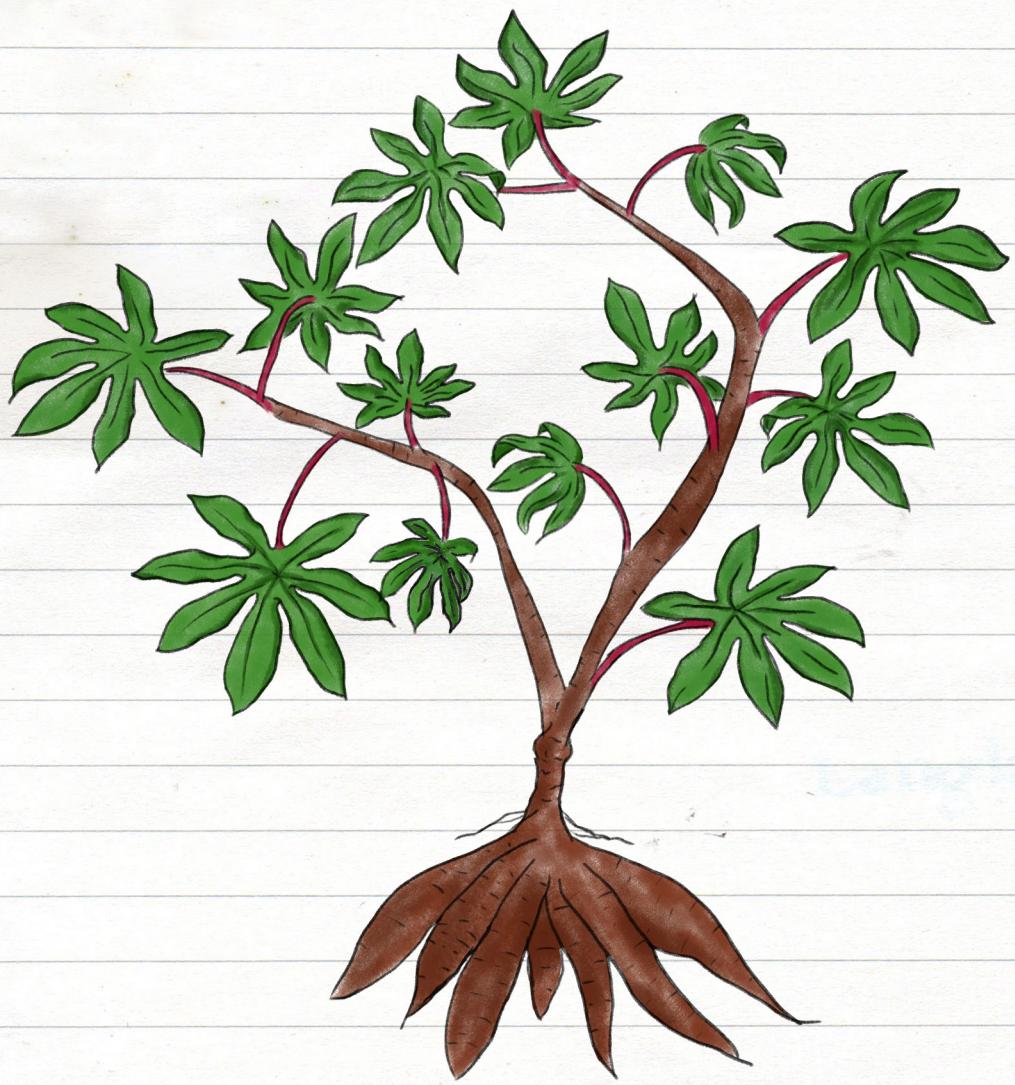


COOK BOOK

Mother Bank







About Mother Bank

Like other BKP working methods: imitating institutions, we acted as informal banks, which were numerous in the villages. Generally, residents recognize them as Emok Bank, with the main target are mothers, and the loan interest is 20%. During a severe pandemic, this kind of Emok Bank has become a source of great hope for mothers whose husbands are mostly daily laborers, even though they know that the 20% interest charged is very high.

BKP's version of Emok Bank is called Mother Bank. This bank acts as a safety fund for the economy of the women where we live, Kampong Wates, which is jointly managed, with zero % loans. Although the Mother Bank procedure is made similar to Emok Bank, what distinguishes Mother Bank is its main function for mothers in the village to learn, share, grow, create, together.

One of the things we did earlier this year was planting cassava with the Supranatural Farming method in an unused land. This cassava will be processed into mocaf flour, which has the same texture and function as wheat flour, which is currently the largest imported food ingredient in Indonesia.





Customers Are The Investors



How To Make Mocaf Flour

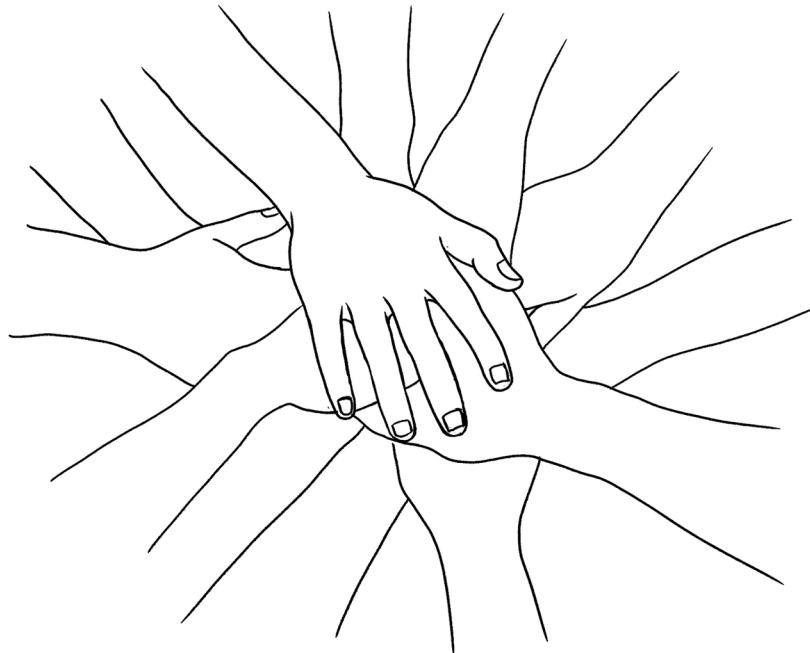




About Tepung Taun

The program idea was organizing a cooking competition among the Mother Bank mothers in Kampung Wates. The mothers were processing cassava that they have been plant in an abandoned land in Kampung Wates into Mocaf flour. The mothers were challenged to cook any kind of food using the Mocaf Flour, as they have already been too used to rely upon the wheat flour supply chain. The idea is to experiment and explores as much as can of food without using wheat flour. The event held in our cassave field in Kampung Wates. We were collaborate with Department of Food and Agriculture and Pandu Rahadian, a food enthusiast from Majalengka.





*Investing Time, Thought, Energy,
To Create Various Activities That Benefit
The Community*





Ibu Mun

Ibu Lah

Ibu Ade

Ibu Suni

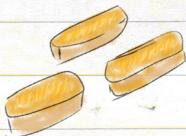
KUE KACANG

KACANG $\frac{1}{4}$
MOKAP 400 gram
gula HALUS $\frac{1}{4}$
PANILA minyak
OLESAN
KUNING TELUR



KASTENGEL

BLODEN 100 gram
BATER 50 gram
KUING TELUR
MAEZENA 1 SENOOK
SUSU BUBUK
KEJU
OLESAN
KUNING TELUR
KEJU

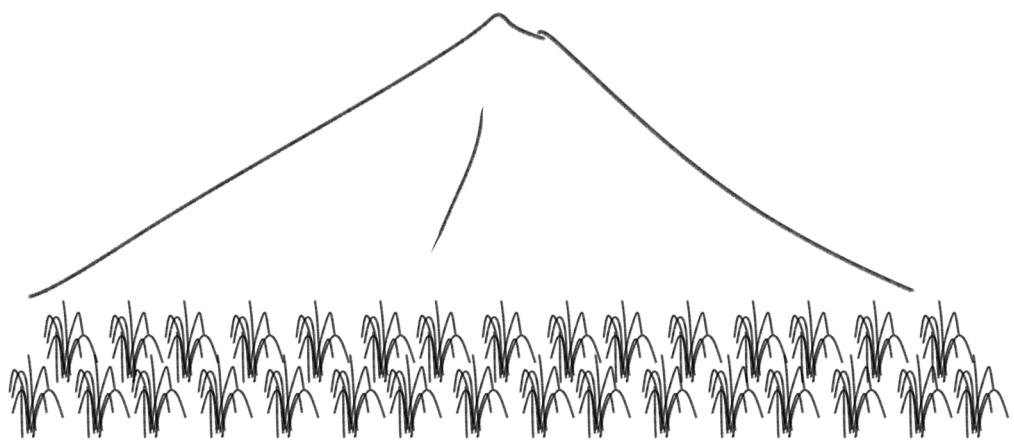


Kue Racang



Kastengel





Encourage The Commoning Economy



GROUP
2



Ibu Nunung

Ibu Anah

Ibu Erna

Ibu Diah

untuk mie

400 gr tepung mokap

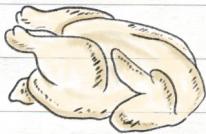
100 gr tepung terigu

telur



1/2 Daging ayam

Jalte, lengkuas, temiri



Bawang merah . Bawang putih

Bawang Daun .



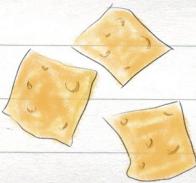
kerupuk parosit

terigu 2 sendok mekan

Mentega 2 sendok

mokap 1/4 kg

B. Daun





Mie Ayam

Pangsit



To Be Aware That Kampung Wates
And Its Culture And Resources
Are The Source Of Our Life



GROUP
3



Ibu Mimin

Ibu Tini

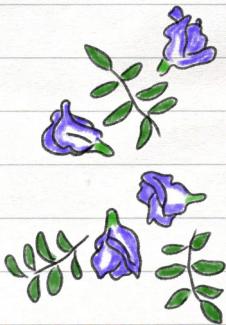
Ibu Yeyet

Ibu Eha

Dadar Gulung Rostek

Bahan bahan

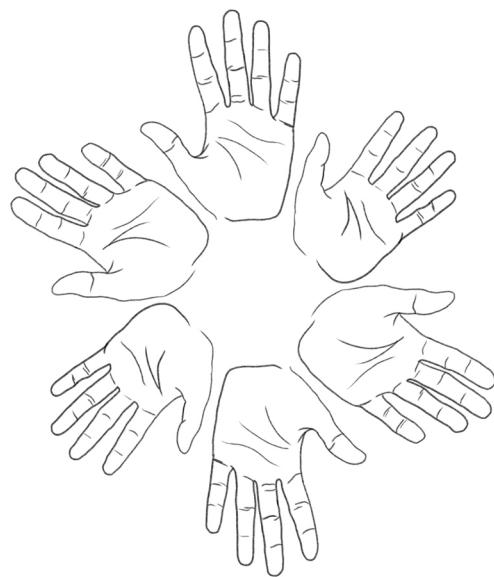
- Tepung mocaP 1/4
- Santar Kara 1
- Telang
- Rosela
- Kelapa parut
- Jamur
- Gula pasir
- Gula aren



Dadar Gulung



Rosela



*Committed That Woman Has A Big Role
In The Advancement Of Village*





Ibu Nia

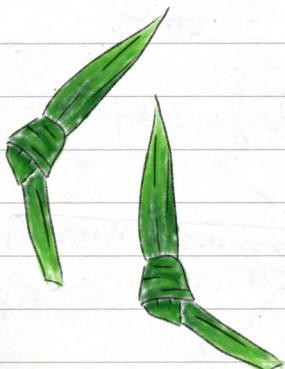
Ibu Sri

Ibu Mini

Ibu Engkus

* MARBLE PANDAN CAKE GLUTEN FREE *

TELOR	4 butir
Gula halus	200 gr.
Butter	200 gr.
Tepung McDaf	200 gr.
Vanilla Essent	1 sendok teh
Ovalt	1/2 sendok teh
SP	1/2 sendok teh
Susu Gubuk	2 sendok makan
Coklat Gubuk	2 sendok Makan
Sari pati pandan	2 sendok Makan
Garam	1/4 sendok teh



Marble Pandan Cake



Gluten Free



Briana Sudarmeilan, STP, MP
(Kepala seksi Distribusi Cadangan Pangan dan Analisa Harga Pangan Bidang Ketahanan Pangan)



Ratih Fatimah F, STP., MSI
(Kepala Seksi Palawija Bidang Tanaman Pangan)



Pandu Rahadian
(Roti Wangi)

Jury Notes

* Kue Kacang *

Enak dan renyah

Karakter tepung ~~mocaf~~ yang agak keset menjadikan cocok dengan kue kacang

* Kastengel *

Kojuanya terasa, gurihnya juga pas

Secara rasa sudah sama dengan kue kacang atau kastangel yang dijual dipasaran berbahan dasar tepung yang terigu. Saran jika ingin dijual, pencetakannya dibuat lebih rata dan rapih.

* Mie Ayam *

Enak sekali. Tinggal buka warung.

Cuma tinggal miennya jangan terlalu tebel dan ayamnya jangan ~~terlalu~~ tebel agar tidak merugi. haha...

Cuma karena pake ~~telur~~ ayam jadi cepat mengeras, cobain nanti pakunya telur bebek pasti akan lebih ~~lembut~~ lembut

Pangsit atau kue bawangnya juga sangat promising tinggal dikemas dengan baik

* Dadar Gulung Rosela *

Ntennya yang dibuat dari rosela sangat segar bisa menggantikan nten nanas yang biasa dibuat untuk nastar.

Kulit dadar gulungnya masih ~~ter~~ terlalu basah, sehingga biasanya daya tahannya tidak terlalu lama dan cepat basi. Mungkin ~~bisa~~ ditemukan lagi komposisi adonannya agar tidak terlalu basah dan lebih tahan lama

~~M~~ *Marble Pandan Cake Gluten Free*

Enak banget. Moisnya pas. Coklatnya enak Hanya tinggal daun pandannya bisa lebih tambah biar lebih ~~enak~~ terasa baik ~~aroma~~ dan rasanya.

Bagus dan perlu dipasarkan lebih luas

Teksurnya bagus, lembut dan ^{cocok} ~~bagus~~ bagi penyuka cake.

